

APPETIZERS

NOW IN SEASON!

Stone Crab Claws mustard sauce, cocktail sauce (limited availability) Current MP

- French Onion Soup gruyère, croutons 10.95
- Lobster Bisque potato, asparagus, lobster, chives 13.95
- Colossal Lump Crab Cake lemon, tartar sauce 25.95
- Kobe Sliders caramelized onions, Vermont cheddar 20.95
- NJ Burrata tomato, garlic crostini, balsamic, basil pesto 16.95
- Maine Lobster Bites lemon, garlic, beurre blanc, gruyère, bread crumbs 24.95
- Yellowfin Tuna Tartare crushed avocado, crispy wontons, wasabi cream, ponzu, sesame seeds 20.95
- Rhode Island Crispy Calamari cherry peppers, roasted red pepper “marinara” 16.95
- Roots Crispy Shrimp Scampi garlic, butter, white wine 19.95
- Spicy Fall Off The Bone Ribs baby back pork ribs 17.95
- Applewood Smoked Slab Bacon maple glaze 15.95
- Crispy Wagyu Dumplings honey sambal, mustard sauce 21.95

RAW BAR

- 1/4 lb. Colossal Crab Cocktail sliced avocado, mustard & cocktail sauces 23.95
- Chilled Jumbo Shrimp cocktail sauce 19.95
- Seasonal Oysters half shell, by the half dozen 18.95
- Lobster Cocktail whole 1 1/4 lobster chilled, cocktail sauce 31.95
- Snow Crab Claws mustard & cocktail sauce 23.95
- Chilled Seafood Platter 2 /4/6/8 lobster, oysters, shrimp cocktail, tuna tartare, snow crab claws (Current MP)

SALADS

- Caesar Salad garlic croutons, parmesan cheese 15.95
- Arugula Salad spiced candied walnuts, crumbled blue cheese, shaved apple, cider vinaigrette 15.95
- Chopped Salad iceberg, romaine, tomato, broccoli, carrots, feta, cucumber, asparagus, corn, black peppercorn dressing 15.95
- Heirloom Tomato Salad heirloom tomato, creamy italian vinaigrette, blue cheese, red onion, garlic croutons, basil 13.95
- Wedge of Iceberg Lettuce tomato, crispy red onions, bacon, blue cheese 15.95

STEAKS

- 12 oz. Petite Prime NY Strip 49.95
- 16 oz. Prime NY Strip 54.95
- 8 oz. Petite Filet Mignon 49.95
- 12 oz. Filet Mignon 59.95
- 20 oz. Dry Aged Cowboy 59.95
- 16 oz. Prime Boneless Ribeye 59.95
- 42 oz. Prime Porterhouse for Two MP
- Beef Wellington *filet mignon, mushroom, asparagus, Hollandaise sauce (Limited Availability)* 52.95
- Roots Tailors Plate 47.95
filet mignon (6oz) and two jumbo shrimp with a scampi butter sauce
- Roots Chicken Parmesan 31.95
red pepper “marinara”, creamy burrata, fresh basil

ADDITIONS

- Oscar Style 23.95
- Lobster & Cherry Peppers 20.95
- Jumbo Shrimp 6.95 each
- Bleu Cheese Crust 4.95
- “Classic” Peppercorn Crust (Complimentary)

- SAUCES 3.95 each
- Au Poivre
- Béarnaise
- Hollandaise
- Horseradish Cream
- Truffle Aioli

SEAFOOD

- True Dover Sole pan seared fillet, served in a meunière sauce (limited availability Thursday-Saturday) 64.95
Considered a delicacy, this fish is shipped directly from the Strait of Dover to ensure the mild and sweet flavor profile
- Horseradish-Crusted Faroe Island Salmon horseradish cream sauce, asparagus 35.95
- 9 oz. South African Lobster Tail served broiled or steamed Current MP
- East Coast Halibut herb-crusted, dill, capers, beurre blanc 40.95
- Pan Seared Sea Scallops creamy mushroom risotto, crispy maitake mushrooms 38.95

SIDES

- Onion Rings 10.95
- Broccoli *Garlic & Oil* 10.95
- Potatoes Au Gratin 11.95
- Classic Whipped Potatoes 10.95
- Colossal Loaded Baked Potato 10.95
- Creamed Corn 10.95
sweet corn puree, roasted corn, pearl onions

Our Famous Mac & Cheese

Regular	10.95
Lobster	29.95
Truffle	18.95

Truffle Pommes Frites 13.95

Pommes Frites 10.95

- Creamed Spinach 10.95
- Roasted Asparagus 11.95
Lemon aioli, parmesan, bread crumbs
- Local Roasted Mushrooms
- Shitake, Oyster, & White Mushrooms, herb oil* 10.95
- Brussels Sprouts 10.95
Honey Sambal, bacon & scallions